

taste canoe

tater tot

Acadian caviar + green tomato ketchup

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stag tartare

pickled ramps, apples, smoked heart,
barbecue gel + charcoal oil 29.

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raviolo

goat cheese, creamed kale, toasted Red Fife,
pancetta + mustard velouté 20.

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trout + mussels

steelhead trout, smoked mussels,
roasted baby gem lettuce,
anchovy + taramasalata 44.

or

larded beef filet

globe artichokes, wilted kale, black garlic aioli,
caramelized molasses + sunchoke 57.

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tarragon ice cream

hazelnuts

—

concord grape tart

La Sauvagine cheese mousse, walnut praline,
celery + goat cheese sorbet 14.

—

wild blueberry nougat

115. per person

170. with locally inspired pairings

participation of the entire table is required
tasting items are available à la carte